




SIEGEL
FAMILY WINES



GRAN RESERVA

SYRAH

Valley: Colchagua

Variety: 100% Syrah

Vintage: 2022

Vinification: Alcoholic fermentation between 28°C and 29°C. Post-fermentation maceration lasting two to three weeks, followed by separation of the juice from pomace. A portion is racked into barrels for 10 to 12 months, while the remaining wine completes malolactic fermentation in stainless steel tanks.

Finning and Filtration: Gentle clarification after blending.

Aging: Matured in French oak barrels for 10 to 12 months.

Food Pairing: A perfect match with mature goat cheeses, cured ham, and lamb.

Winemakers notes: Deep cherry-red color. Aromas of dried figs, blueberries, black pepper, and smoky hints. Juicy tannins, approachable, with a long-lasting finish.

WWW.SIEGELVINOS.COM